



## **2006 SAUVIGNON BLANC**

### **RUSSIAN RIVER VALLEY**

The 2006 growing season in the Russian River Valley was as schizophrenic as they come... As farmers, we tend to always complain about the weather and this year gave us a lot to complain about! The season began with a late budbreak followed by rain during early bloom and overall, very cool growing conditions. The crop levels were high, causing a need to go into the vineyard and thin crop (this means throwing fruit to the ground) at least three times before the grapes ripened. Choosing the right time to pick grapes in 2006 reminded me of trying to choose the right wave to paddle into after a major storm in the pacific (one leading to a close-out wave and inevitable wipeout and the other to an exhilarating tube trip). Enjoy the ride!

The grapes for this wine were pressed whole-cluster (without destemming) and fermented at 55°F in stainless steel tanks to preserve freshness. For added complexity, 5% of the wine was fermented in neutral French Oak barrels and allowed to age in the barrels for two months.

The 2006 Longboard Sauvignon Blanc fruit comes from two vineyards: 8.5% from the Delamontanya Vineyard and 91.5% from the O'Neel Vineyard. The wine displays peach and honeysuckle aromas and delivers a mouthful of fresh, crisp pear and apple flavors. The balanced acidity ensures the wine will match well with a variety of foods ranging from Dungeness Crab cakes to Thai dishes.

Composition: 100 % Sauvignon Blanc

Harvest Dates: October 2 - 10, 2006

Fermentation: 9% Neutral French Oak Barrels, 91% Stainless tank

Bottling Date: December 2006

Analysis: Alcohol 13.2% , pH 3.35 , Acidity 0.67 gm/100ml

Production: 2,744 Cases produced

Suggested Retail: \$ 24.00 per bottle